



RESTAURANT WEEK LUNCH 2018 \$26

CHOICE OF APPETIZER:

Shrimp Tempura

Spicy Sesame Mayo

Hellfire Roll

Spicy Tuna, Cucumber, Tempura Flake, Brûléed Tuna, Avocado, Kimchi

Salmon Tartare

Cucumber, Pickled Shallots, Aji Amarillo, Sesame

CHOICE OF ENTRÉE:

Nori Crusted Tuna

Garlic Fried Rice, Chinese Broccoli, Citrus Emulsion

Miso Glazed Salmon

Sugar Snap Peas, Shiitake Mushrooms, Toasted Sesame Seeds

Herb Roasted Chicken

Basil Whipped Potatoes, Glazed Carrots, Spiced Jus



RESTAURANT WEEK DINNER 2018 \$42

CHOICE OF APPETIZER:

Heirloom Tomato Gazpacho

English Cucumber, Sherry, Opal Basil, Feta

Kenai Roll

Spicy Salmon, Cucumber, Scallion, Crispy Shallots

Tuna Tartare

Avocado, Cucumber, Jalapeño, Sea Urchin Vinaigrette

CHOICE OF ENTRÉE:

Nori Crusted Tuna

Garlic Fried Rice, Chinese Broccoli, Citrus Emulsion

Miso Glazed Salmon

Sugar Snap Peas, Shiitake Mushrooms, Toasted Sesame Seeds

Herb Roasted Chicken

Basil Whipped Potatoes, Glazed Carrots, Spiced Jus

Lobster Fra Diavolo

Squid Ink Tagliatelle, Shrimp, Calamari, Spicy Tomato (\$10 supplement)

CHOICE OF DESSERT:

Dark Chocolate Mousse

Salted Caramel Sauce, Candied Pecans, Cookie Crumble, Chantilly

Classic Strawberry Shortcake

Buttermilk Biscuit, Strawberry Marmalade, Mascarpone, Mint Oil

Ice Cream or Sorbet

Chef's Daily Selection of Three

FEATURED PAIRINGS \$10/GLASS

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